



# Specialty Coffee Association Arabica Cupping Form

Name: \_\_\_\_\_

Date: \_\_\_\_\_

Table no: \_\_\_\_\_

## Quality Scale

6.00 - GOOD	7.00 - VERY GOOD	8.00 - EXCELLENT	9.00 - OUTSTANDING
6.25	7.25	8.25	9.25
6.50	7.50	8.50	9.50
6.75	7.75	8.75	9.75

Sample No.	Roast Level of Sample	Fragrance/Aroma	Flavor	Acidity	Body	Uniformity	Clean Cup	Overall	Total Score
		Score	Score	Score	Score	Score	Score	Score	
		6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	6 7 8 9 10	
		Dry Qualities Break	Aftertaste	Intensity	Level	Balance	Sweetness	Defects (subtract)	
			6 7 8 9 10	High Low	Heavy Thin	6 7 8 9 10		# of cups intensity	
								Taint - 2 Fault - 4	
Notes:									Final Score

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		Score	Score	Score	Score	Score	Score	Score	
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